



CHRISTMAS DAILY MENU

16th December to and including 24th December

Veloute of Chestnuts, Wild Mushroom Tortellini, Cêpe Oil

Treacle and Orange Cured Salmon, Pickled Cucumber, Crab and Chicory Salad

Rustic Scottish Game Pate en Croute, Rosemary and Madeira Jelly, Toasted
Hazelnut Salad

Traditional Free Range Gartmorn Farm Turkey, Apricot and Pistachio Stuffing,
Cranberry Sauce, Roast Parsnips, Brussel Sprouts and Turkey Sauce

Baked Persillade Crusted Scabster Hake, Creamed Dijon Mustard Mash, Gratin of
Endive, Shellfish Sauce

Roasted Butternut Squash and Sage Risotto, Parmesan Crackling, Sage Emulsion,
Radish Salad

Homemade Traditional Christmas Pudding, Brandy Custard Sauce

Rich Dark Chocolate and Peanut Cremeux, Macerated Mandarins, Almond Milk
Gel

Set Blue Stilton Custard, Spiced Port Wine Pear, Ruby Chicory and Candy Walnuts

Mince Pies

£47.50 per person - Lunch

£50.00 per person - Dinner

